

Retail Food Establishment Inspection Report

Floyd County Health Department Telephone:812-948-4726 **¥678**

Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24, Indiana Retail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative portion of this report.

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Establishm		's ·	feed Store	Telephone Number 812-949-7427	Date of In (mm/dd/y	r) 19-	
Establishm	ent Addre:	ss (nu	mber and street, city, state, zip code) fownRd New Albany, IN 47150	502-254-1710	12-la		
Owner	M	Foo	ods	Purpose: 1. Routine	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \		
Owner's Ac	ddress Coll	ins	In Louisville, Ky 40245	2. Follow-up 3. Complaint	Summary of Violations: C_Z_NC_R Menu Type (See back of page)		
Person in C	Charge		Kelli Turner	4. Pre-Operational			
Responsible	e Person's	E-ma	il	5. Temporary 6. HACCP			
Certified Fo	ood Manag	ger	Kelli Tuiner '21	7. Other (list)	12	3 1 4 5	
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			FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SU	AMERICAN OF VIOLATIONS AN	A THE L		
Section#	C/NC	R	Narrative	^ //	i	To Be Corrected By	
189	C		Measured bulk container	, <u>, , , , , , , , , , , , , , , , , , </u>	-	Today	
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438	C		() & served spray bother at r	TOP SILK to n	of	+ foday	
			be labeled.			corrected	
392	NC		Observed dumpster lid	open.		Corrected	
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Received by	(signature)); V	0	Inspected by (signature):	0 - 1	2	
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MENU TYPE

	
. 1	Pre-packaged non-potentially hazardous foods. Limited preparation of nonpotentially hazardous foods.
2	Limited menu (1 or 2 main items). Pre-packaged raw ingredients are cooked or prepared to order. Retail food operations exclude deli or seafood departments. Raw ingredients require minimal assembly. Most products are cooked/prepared and served immediately. Hot and cold holding of potentially hazardous foods is restricted to single meal service. Preparation processes requiring cooking, cooling, and reheating are limited to 1 or 2 potentially hazardous foods.
3	Extensive handling of raw ingredients. Preparation process includes the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous food. Advance preparation for next day-service is limited to 2 or 3 items. Retail food operations include deli and seafood departments.
4	Extensive handling of raw ingredients. Preparation processes include the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous foods. Food processes include advanced preparation for next-day service. Category would also include those facilities whose service population is highly susceptible.
5	Extensive handling of raw ingredients. Food processing at the retail level, e.g., smoking and curing; reduced oxygen packaging for extended shelf-life.

Floyd County Health Department Inspection Notes					
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		PIC: Kelly Turner			
		CFH:			
		Health Policy Y - N Food Code: Y - N			
		FEATEN POLICY I - N FOOD CODE. I N			
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